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Jeremy, Z. [GB/GB]; Masterfoods, A Division of Mars UK Ltd., Dundee Road, Slough SL1 4JX (GB).

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(74) Agent: MARLOW, N., S.; Reddie & Grose, 16 Theobalds Road, London WC1X 8PL (GB).

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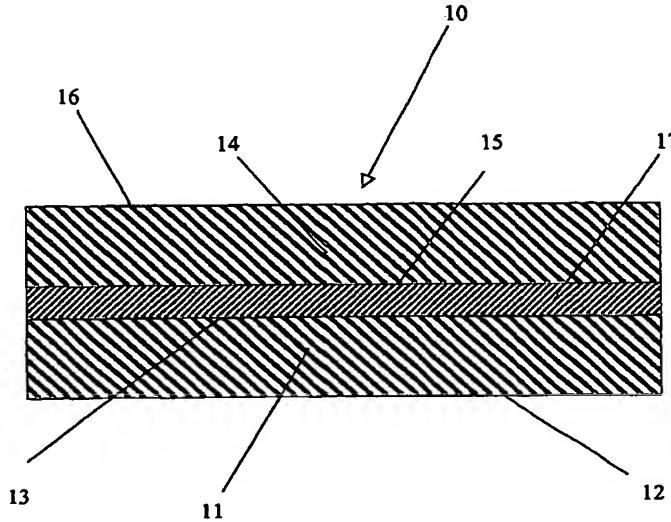
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(71) Applicant (*for all designated States except US*): MARS, INCORPORATED [US/US]; 6885 Elm Street, McLean, VA 22102-3883 (US).

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(54) Title: BARRIER LAYER BASED ON POLYOL



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(57) **Abstract:** A foodstuff comprising at least two components separated by a barrier layer, the barrier layer being a film of a polyol, polyol derivative or mixture thereof and a method for manufacturing such a foodstuff comprising: applying a polyol, a polyol derivative or mixture thereof to at least part of a surface of a first component to form a film thereon; and bringing at least part of a surface of a second component into contact with the film. The barrier layer is preferably formed by solidification of a molten polyol, polyol derivative or mixture thereof. A barrier layer formed by applying a film of polyol to a non-edible substrate. Use of a film of polyol to inhibit migration into a foodstuff of a liquid with which the foodstuff comes in contact.